KS8400501

EN User manual

perfekt in form und funktion

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can

scratch the surface, which may result in shattering of the glass.

- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. ⚠ SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use

⚠ **WARNING!**
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – Do not put ovenware or other objects in the appliance directly on the bottom.

  – Do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Steam Cooking

WARNING!
Risk of burns and damage to the appliance.

- Do not open the appliance door during steam cooking. Steam can release.

2.3 Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for

household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

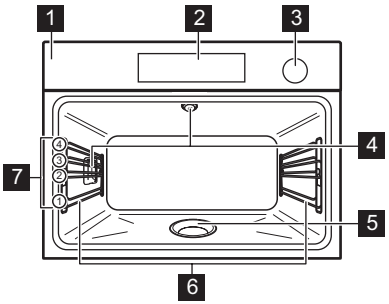
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.5 Disposal

WARNING!
Risk of injury or suffocation.

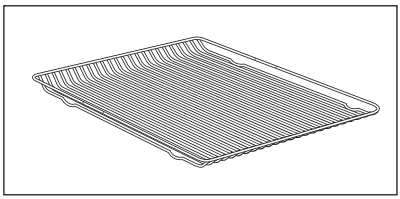
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION

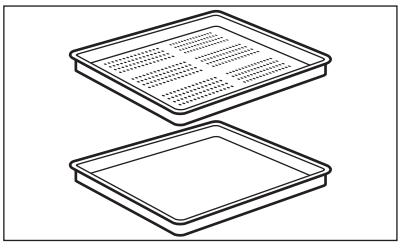


1 Control panel
2 Electronic programmer
3 Water drawer
4 Lamp
5 Steam generator with cover
6 Shelf support, removable
7 Shelf positions

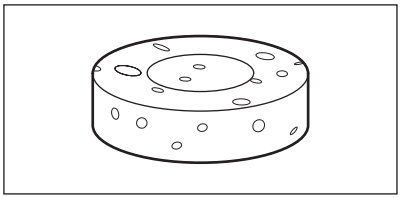
3.1 Accessories



Wire shelf
For cookware, cake tins, roasts.



Steam set
One unperforated and one perforated food container.
The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).



Sponge
For absorbing the remaining water from the steam generator.

4. BEFORE FIRST USE

WARNING!
Refer to the Safety chapters.

If the heating element hangs down, push it to the top of the appliance above the supports which are on the inner walls of the appliance.

4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

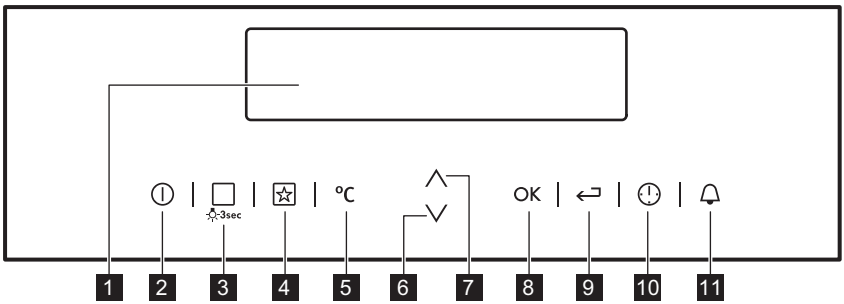
Refer to chapter "Care and Cleaning".

4.2 First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day. Press ∧ or ∨ to set the value. Press **OK** to confirm.

5. CONTROL PANEL

5.1 Electronic programmer

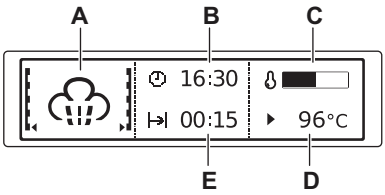


Use the sensor fields to operate the appliance

Number	Sensor field	Function	Comment
1	-	Display	It shows the settings of the appliance.

Number	Sensor field	Function	Comment
2		On / off	To activate and deactivate the appliance.
3	3sec	Full Steam function	To set a heating function or an Assisted Cooking function. To set the necessary function, touch the sensor field one or two times after you activate the appliance. To activate or deactivate the lamp, touch and hold the sensor field for 3 seconds (you can also activate the lamp after you deactivate the appliance).
4		Favourite Programme	To save your favourite programmes to use for a different time.
5	°C	Temperature selection	To set the temperature or show the temperature in the appliance.
6		Down key	To move down in the menu.
7		Up key	To move up in the menu.
8	OK	OK	To confirm the selection or settings.
9		Home key	To go back one level in the menu. To show the main menu, touch the field for 3 seconds.
10		Time and additional functions	To set different functions. When a heating function operates, touch the sensor field to set the timer / Duration , Function Lock , Favourite Programme memory, Set + Go or Heat + Hold .
11		Minute Minder	To set the Minute Minder .

5.2 Display



1 Full Steam function
2 Time of day
3 Heat-up indicator
4 Temperature
5 Duration time or end time of a function

Other indicators of display

Symbol		Function
	Minute Minder	The function is active.

Symbol		Function
	Time of day	Shows the current time.
	Duration	Shows the time required for the cooking cycle.
	End Time	Shows when the cooking cycle ends.
	Calculation	Calculates the time of cooking.
	Heat-up Indicator	Indicates the temperature level in the appliance.

6. DAILY USE

WARNING!
Refer to the Safety chapters.

6.1 Navigating the menus

1. Activate the appliance.
2. Press ∨ or ∧ to select the menu option.
3. Press **OK** to move to the submenu or accept the setting.

At each point you can go back to the main menu with ↩.

6.2 The menus in overview

Main menu

Symbol	Menu item	Application
	Full Steam	A heating function for vegetables, fish, potatoes, rice, pasta or special side - dishes.
	Assisted Cooking	Contains a list of automatic cooking programmes.
	Steam Cleaning	Contains the procedure for cleaning with steam.
	Basic Settings	Contains a list of other settings.
	Favourite Programme	Contains a list of favourite cooking programmes made by the user.

Refer to Recipe Book for an overview of the Assisted Cooking menu.

Submenus for: <u>Basic Settings</u>

Symbol	Submenu	Description
	Set Time of Day	Sets the current time on the clock.
	Time Indication	When ON, the displays shows the current time when you deactivate the appliance.

Symbol	Submenu	Description
	Set + Go	When ON, you can activate this function when you activate the Full Steam function.
	Extra time	Activates and deactivates the function.
	Display Contrast	Adjusts the display contrast by degrees.
	Display Brightness	Adjusts the display brightness by degrees.
	Set Language	Sets the language for the display.
	Buzzer Volume	Adjusts the volume of pre-stones and signals by degrees.
	Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the On / Off touch field.
	Alarm/Error Tones	Activates and deactivates the alarm tones.
i	Service	Shows the software version and configuration.
	Factory Settings	Reset all settings to factory settings.

6.3 Activating a heating function

1. Activate the appliance.
2. Press **OK** to confirm.
3. Set the temperature. Press **OK** to confirm.

6.4 Steam cooking

The water drawer cover is in the control panel.

1. Press the cover to open the water drawer.
2. Fill the water drawer with 700 ml of water.

   The water supply is sufficient for approximately 30 minutes.

CAUTION!
Do not put water directly into the steam generator!

Use only water as the liquid. Do not use filtered (demineralised) or distilled water.

3. Activate the appliance.
4. Set the steam heating function and temperature.
5. If necessary, set the function Duration |→| or End Time →|.

   The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature.

   The signal sounds again at the end of the cooking time.
6. Deactivate the appliance.

When the steam generator is empty, an acoustic signal sounds.
When the appliance is cool, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with some vinegar.
Let the appliance dry fully with the door open.

6.5 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

6.6 Energy saving

The appliance contains features which help you save energy during everyday cooking:

- **Residual heat:**
  – When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration , End Time).
  – When the appliance is off, you can use the heat to keep food warm. The display shows the remaining temperature.
- **Cooking with the lamp off** - touch and hold for 3 seconds to deactivate the lamp during cooking.
- **Eco functions** - refer to section "Heating Functions" (for selected models only).

7. CLOCK FUNCTIONS

7.1 Clock functions

Symbol	Function	Description
	Minute Minder	To set a countdown (maximum: 2 hours, 30 minutes). This function has no effect on the operation of the appliance. You can also activate it when the appliance is deactivated. Touch to activate the function. Touch or to set the minutes and **OK** to start.
|→|	Duration	To set the length of an operation (maximum: 23 hours, 59 minutes).
→|	End Time	To set the switch-off time for a heating function (maximum: 23 hours, 59 minutes).

If you set the time for a clock function, the time starts to count down after 5 seconds.

If you use the clock functions Duration and End Time , the appliance deactivates the heating elements after 90% of the set time. The appliance uses the residual heat to continue the cooking procedure until the time ends. The residual heat can last from 3 to 20 minutes.

Setting the clock functions:

1. Set a heating function.
2. Touch again and again until the display shows the necessary clock function and the related symbol.
3. Touch or to set the necessary time. Touch **OK** to confirm.
   When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.
4. Touch a sensor field to stop the signal.

Useful information:

- With Duration and End Time , the appliance deactivates automatically.
- With Duration and End Time , you must set the heating function and the

temperature first. Then you can set the clock function.

- You can use Duration and End Time at the same time if you want to automatically activate and deactivate the appliance at a given time later.

7.2 Extra Time

The Extra Time makes the heating function continue after the Duration ends.

- Applicable to all heating functions with Duration or Weight Automatic .
- Not applicable to heating functions with the core temperature sensor.

Activating the function:

1. When the cooking time ends, an acoustic signal sounds. Press a sensor field.
2. The display shows the message for Extra Time .
3. Press ⏲ to activate or **OK** to cancel.
4. When Extra Time is set on an additional minute appears.

8. AUTOMATIC PROGRAMMES

WARNING!
Refer to the Safety chapters.

8.1 Assisted Cooking with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

Activating the function:

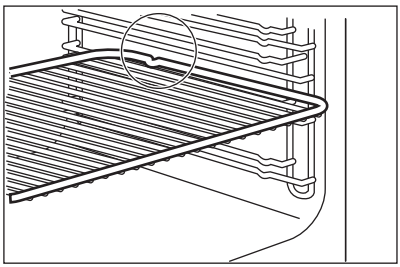
1. Activate the appliance.
2. Select the Assisted Cooking menu. Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select Recipe Automatic . Press **OK** to confirm.

When you use the Manual function, the appliance uses the automatic settings. You can change them as with other functions.

9. USING THE ACCESSORIES

WARNING!
Refer to the Safety chapters.

9.1 Installing the accessories



Wire shelf:
Put the shelf in and make sure that the indentations point down.
Push the shelf between the guide bars of the shelf support.

All accessories have small indentations at the bottom of the right and left edges to increase the safety.

Always make sure that these indentations are at the rear of the appliance. These indentations are also an anti-tip device.

The high rim around the shelf is a device which prevents cookware from slipping off.

10. ADDITIONAL FUNCTIONS

10.1 Favourite Programme menu

You can save your favourite settings such as duration, temperature or heating function. They are available in the Favourite Programme menu. You can save a maximum of 20 programmes.

Saving a programme

1. Activate the appliance.
2. Set a heating function or an automatic programme in the Auto Cooking menu.
3. Touch ⏻ again and again until the display shows " SAVE ". Press **OK** to confirm.
4. The display shows the first free memory position. Press **OK** to confirm.
5. Enter the name of the programme. The first letter flashes. Touch ∨ or ∧ to change the letter. Press **OK**.
6. Touch ∨ or ∧ to move the cursor to the right or to the left. Press **OK**. The next letter flashes. Do steps 5 and 6 again as necessary.
7. Press and hold **OK** to save.

Useful information:

- You can overwrite a memory position. When the display shows the first free memory position, touch ∨ or ∧ and press **OK** to overwrite an existing programme.
- You can change the name of a programme in the menu Edit Programme Name .

Activating the programme

1. Activate the appliance.
2. Select the Favourite Programme menu. Press **OK** to confirm.
3. Select your favourite programme name. Press **OK** to confirm.

10.2 Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Activate the appliance.
2. Touch ⏻ and ☆ at the same time until the display shows a message.

10.3 Function Lock

The Function Lock prevents an accidental change of the heating function. You can activate the Function Lock only when the appliance operates.

Activating the Function Lock :

1. Activate the appliance.
2. Set a heating function or setting.
3. Press ⏻ again and again until the display shows Function Lock .
4. Press **OK** to confirm.

Deactivating the Function Lock :

1. Press ⏻ .
2. Press **OK** to confirm.

10.4 SET + GO

The SET + GO function lets you set a heating function (or programme) and use it later with one press of the sensor field.

Activating the function:

1. Activate the appliance.
2. Set a heating function.
3. Press ⏻ again and again until the display shows Duration .
4. Set the time.
5. Press ⏻ again and again until the display shows SET + GO .
6. Press **OK** to confirm.

To start SET + GO , press a sensor field (except for ⏻). The set heating function starts.
When the heating function ends, an acoustic signal sounds.

Useful information:

- When the heating function operates, the function Function Lock is on.
- You can activate and deactivate the SET + GO function in the Basic Settings menu.

10.5 Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If a heating function operates.
- If you do not change the steamer temperature.

Steamer temperature	Switch-off time
50 °C - 96 °C	12.5 h

The automatic switch-off works with all functions, except Light , Duration , End Time .

10.6 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

11. HELPFUL HINTS AND TIPS

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

11.1 Cooking with steam

Cookware for steam cooking

- Use only heat and corrosion resistant cookware or chrome steel food containers (for some models only).

Shelf positions

- The correct shelf positions are in the table below. Count the shelf positions from the bottom to the top.

General notes

- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food into the correct cooking containers and put the containers on the shelves. Make sure that there is some distance between the shelves to let the steam circulate around each container.
- After each use, remove the water from the water drawer, connecting hoses and steam generator. Refer to the chapter "Care and cleaning".

Notes on the tables for steam cooking

- The tables give data for typical dishes.
- The temperature and time are for guidance only and depend on the type, dimensions and quantity of the food and cookware.
- Use a recipe that is almost the same if you cannot find the settings for your recipe.
- Start the procedure with a cold appliance unless the data in the tables is different.
- When you cook rice, use a ratio of 1.5:1 – 2:1 water to rice because rice absorbs water.

11.2 Steam cooking tables

WARNING!
Do not open the appliance door when the function is active. Risk of burns.

The function is suitable for all types of food — fresh and frozen. You can use it for cooking, warming, defrosting, poaching, or blanching vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.
Cooking of menus: You can prepare complete set in one go. To avoid under or over cooked dishes choose those which require similar cooking times. Use the largest amount of water specified for individual component. Put the dishes on the oven shelves in the suitable cookware. Adjust the gap between the dishes to let the steam circulate.

Sterilisation

- With this function you can sterilise containers (e.g. baby bottles).
- Put the clean containers in the middle of the shelf on the 1st level. Make sure that the opening faces down at a small angle.
- Fill the drawer with the maximum amount of water and set a time of 40 min.

Vegetables

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Artichokes	96	800	50 - 60	1
Auberginen	96	450	15 - 25	1
Cauliflower, whole	96	600	35 - 45	1
Cauliflower, florets	96	500	25 - 30	1
Broccoli, whole	96	550	30- 40	1
Broccoli, florets	96	400	20 - 25	1
Mushroom slices	96	400	15 - 20	1
Peas	96	450	20 - 25	1
Fennel	96	600	35 - 45	1
Carrots	96	600	35 - 45	1
Kohlrabi, strips	96	550	30 - 40	1
Peppers, strips	96	400	15 - 20	1
Leeks, rings	96	500	25 - 35	1
Green beans	96	550	35 - 45	1
Lamb's lettuce, florets	96	450	20 - 25	1
Brussels sprouts	96	550	30 - 40	1

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Beetroot	96	800 + 400	70 - 90	1
Black salsify	96	600	35 - 45	1
Celery, cubed	96	500	20 - 30	1
Asparagus, green	96	500	25 - 35	1
Asparagus, white	96	600	35 - 45	1
Spinach, fresh	96	350	15	1
Peeling tomatoes	96	350	15	1
White haricot beans	96	500	25 - 35	1
Savoy cabbage	96	400	20 - 25	1
Courgette, slices	96	350	15	1

1) The times are for guidance only.

Side dishes / accompaniments

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Yeast dumplings	96	600	30 - 40	1
Potato dumplings	96	600	35 - 45	1
Unpeeled potatoes, medium	96	750	45 - 55	1
Rice (water / rice ratio 1.5:1)	96	600	35 - 40	1
Boiled potatoes, quartered	96	600	35 - 40	1
Bread dumpling	96	600	35 - 45	1
Tagliatelle, fresh	96	450	20 - 25	1
Polenta (liquid / polenta ratio 3:1)	96	750	40 - 45	1

1) The times are for guidance only.

Fish

Food	Temperature °C	Water amount in ml	Time[1] in min.	Shelf position
Trout, approx. 250 g	85	550	30 - 40	1
Prawns, fresh	85	450	20 - 25	1
Prawns, frozen	85	550	30 - 40	1
Salmon filets	85	500	25 - 35	1
Salmon trout, approx. 1000 g	85	600	40 - 45	1
Mussels	96	500	20 - 30	1
Flat fish filet	80	350	15	1

1) The times are for guidance only.

Meat

Food	Temperature °C	Water amount in ml	Time[1] in min.	Shelf position
Cooked ham 1000 g	96	800 + 150	55 - 65	1
Chicken breast, poached	90	500	25 - 35	1
Chicken, poached, 1000 - 1200 g	96	800 + 150	60 - 70	1
Veal / pork loin without leg, 800 - 1000 g	90	800 + 300	80 - 90	1
Kasseler (smoked loin of pork), poached	90	800 + 300	70 - 90	1
Tafelspitz (prime boiled beef)	96	800 + 700	110 - 120	1
Chipolatas	80	400	15 - 20	1

1) The times are for guidance only.

Eggs

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Eggs, soft-boiled	96	400	10- 12	1
Eggs, medium-boiled	96	450	13 - 16	1
Eggs, hard-boiled	96	500	18 - 21	1

1) The times are for guidance only.

11.3 Steam water table

Water in the water drawer in ml	Time[1)] in min.
300	15 - 20
600	30 - 40
800	50 - 60

1) The times are for guidance only

12. CARE AND CLEANING

WARNING!
Refer to the Safety chapters.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

12.1 Steam Cleaning

1. Remove the worst of the dirt manually.
2. Put 250 ml of water with 3 tablespoons of vinegar directly into the steam generator.
3. Activate the Steam Cleaning function in the main menu. The display shows the duration of the function.
4. An acoustic signal sounds when the programme is completed. Touch a sensor field to deactivate the signal.
5. Wipe out the appliance with a soft cloth. Remove the remaining water from the steam generator.
6. Keep the appliance door open for approximately 1 hour. Wait until the appliance is dry.

12.2 Steam generation system

CAUTION!
Dry the steam generator **after each use**. Remove the water with the sponge.

Remove the limescale with water and vinegar.

CAUTION!
Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.

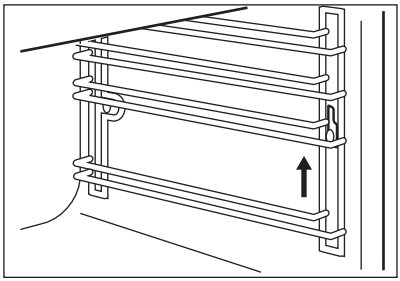
Cleaning the water drawer and the steam generator:

1. Put the water and vinegar mixture (approximately 250 ml) **through the water drawer** into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.
4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

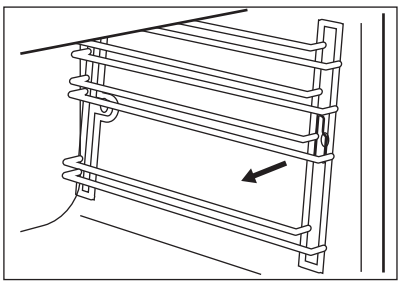
12.3 Shelf support

Removing the shelf support

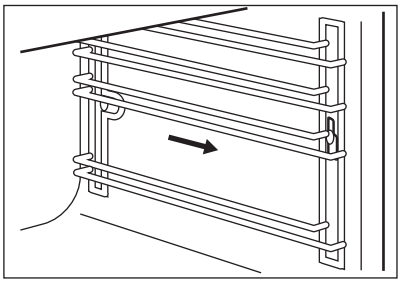
You can remove the shelf support to clean the side walls.



1. Carefully pull the support up and out of the front catch.



2. Lightly move the support on the front catch inwards.



3. Pull the support out of the rear catch.

Installing the shelf support

To install the shelf support follow the procedure in the opposite order.

12.4 Lamp

WARNING!
There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

Before you change the lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
Always use the same lamp type.

Replacing the lamp at the cavity ceiling:

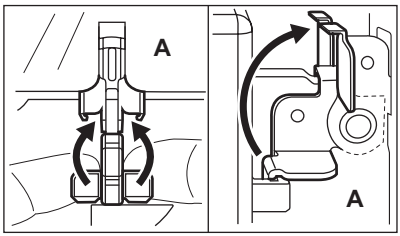
1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

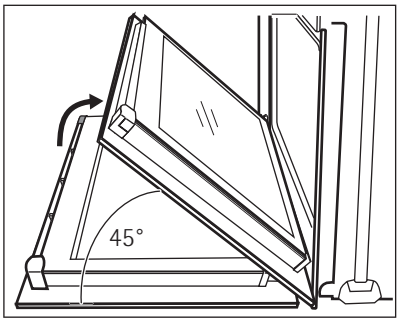
Replacing the lamp on the left side of the cavity:

1. Remove the left shelf support.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

12.5 Door and glass panels

Remove the door to clean it.





Removing the door

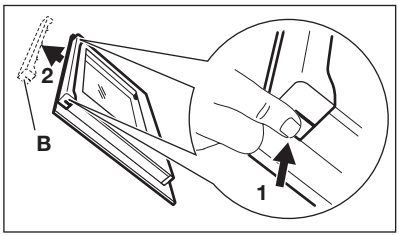
CAUTION!
Be careful when you remove the door from the appliance. The door is heavy.

1. Open the door as far as it goes.
2. Fully lift up the clamping levers (A) on the two door hinges.
3. Close the door until it is at an angle of approximately 45°.
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.

Put the door with the outer side down on a soft and level surface to prevent scratches.

5. At this time you can remove the inner glass panels and clean them.

To install the door do the above steps in the opposite sequence.



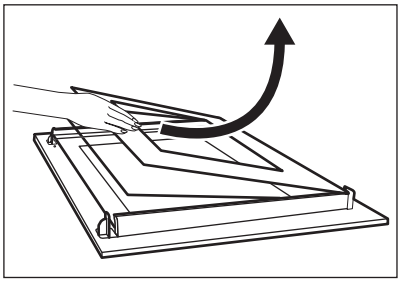
Removing and cleaning the door glasses

The door has 2, 3 or 4 panels of glass (the number depends on the model).

CAUTION!
Rough handling of the glass, especially around the edges of the front panel, can cause the glass to break.

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
2. Pull the door trim to the front to remove it.
3. Hold the door glass panels on their top edges one by one and pull them upwards from the guide.
4. Clean the door glass panels.

   To install the panels do the above steps in the opposite sequence. Insert the smaller panel first, and then the larger one.



13. WHAT TO DO IF…

WARNING!
Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock.
The appliance does not heat up.	The necessary settings are not set.	Check the settings.
The appliance does not heat up.	The Child Lock is activated.	Refer to "Activating and deactivating the Child Lock function".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.

Problem	Possible cause	Remedy
The lamp does not operate.	The lamp is defective.	Replace the lamp.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

14. INSTALLATION

WARNING!
Refer to the Safety chapters.

The built-in unit must meet the stability requirements of DIN 68930.

The oven is designed to be connected to 230 - 240V ~ (50Hz) electricity supply. The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal
Letter N - Neutral terminal
⏚ - Earth terminal

CAUTION!
This oven must be earthed!

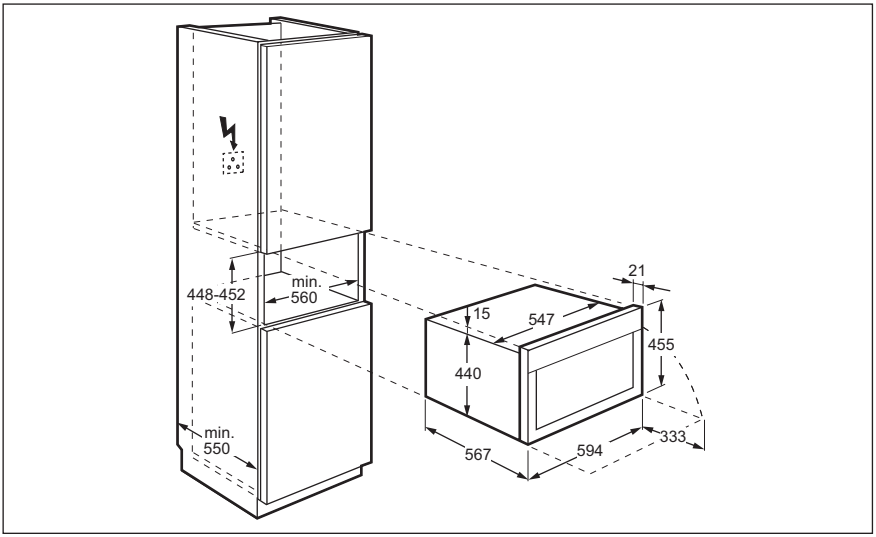
The cable used to connect the oven to the electrical supply must comply to the specifications given below.
For UK use only

Connection via	Min. size Cable/ flex	Cable/flex type	Fuse
Cooker Control Circuit	2,5 mm²	PVC / PVC twin and earth	min: 15 A max: 20 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.
The switch must not break the yellow and green earth cable at any point.

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature. Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.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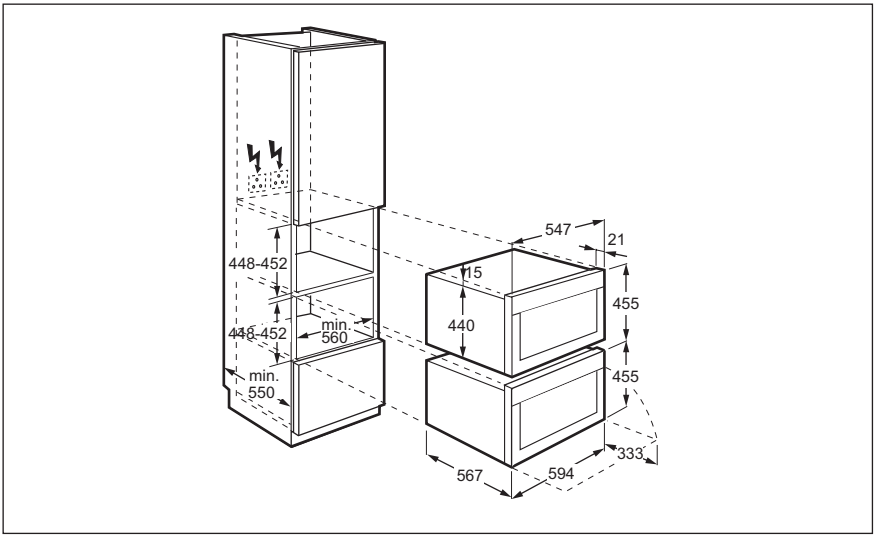
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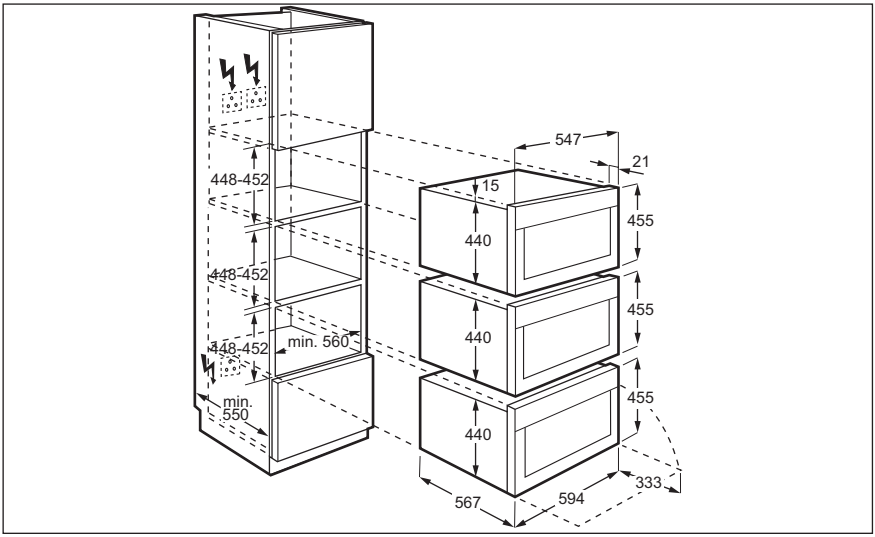
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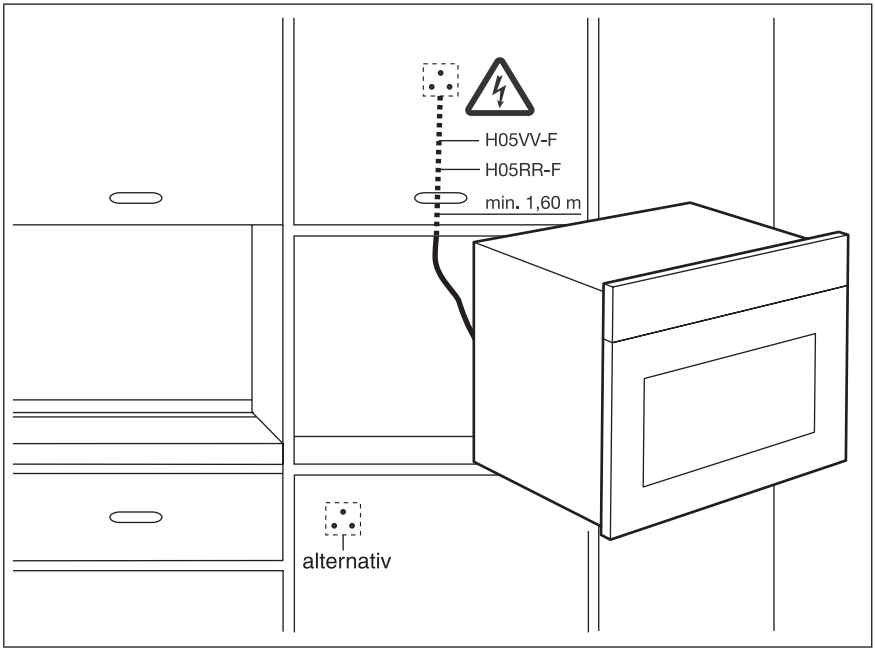
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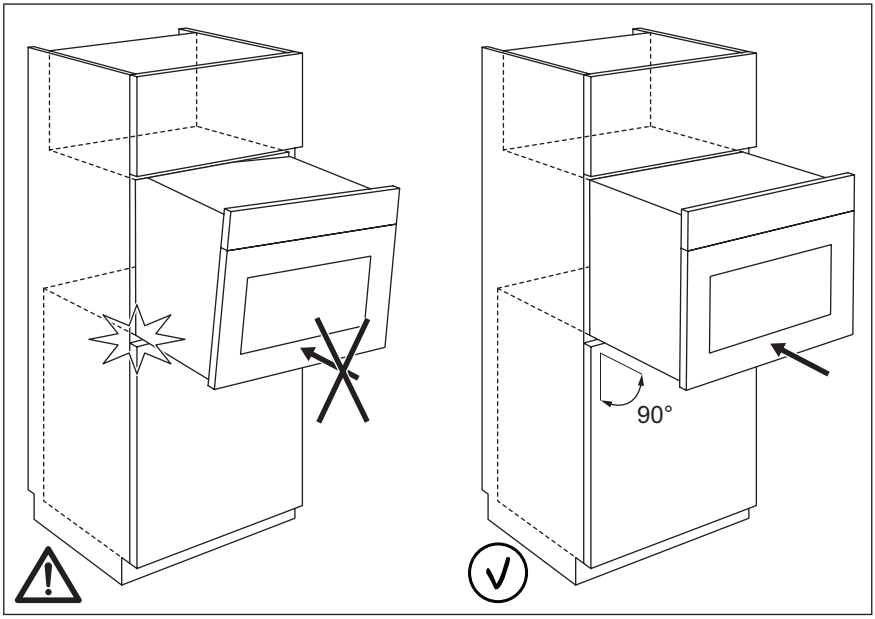
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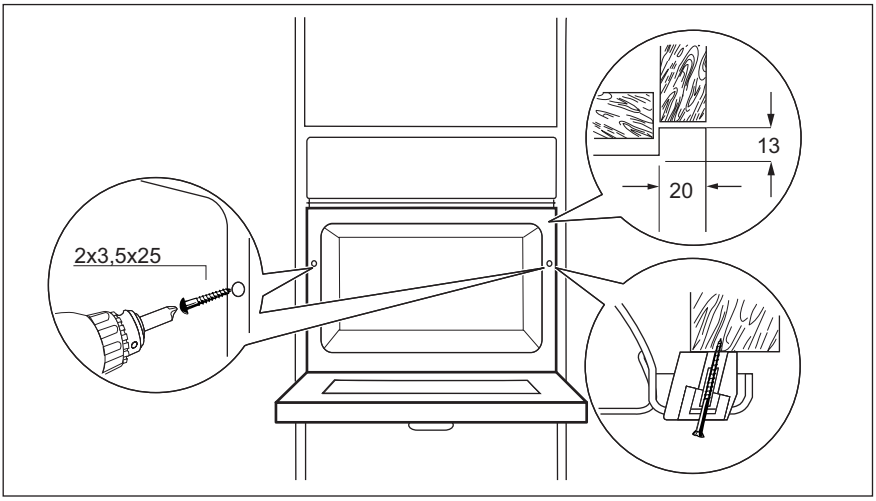
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15. GB IE GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE

15.1 Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

16. EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

17. WWW.ELECTROLUX.COM

Albania	+35 5 4 261 450	Rruga "Kavajës", ish-parku autobuzëve, Tiranë
Belgique/België/Belgien	++32 27162444	Raketstraat 40, 1130 Brussel/ Bruxelles
Česká republika	+420 261 302 261	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Strevelinsvej 38-40, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	08 92 68 24 33 (0.34€/min)	www.electrolux.fr
Great Britain	+44 8445 616 616	Addington Way, Luton, Bedfordshire LU4 9QQ
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Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12

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Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
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Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	0810 955030	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warszawa
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Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 110, 1000 Ljubljana
Slovensko	+421 2 32 14 13 34-5	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava
Suomi	030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul
Россия	8-800-200-3589	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

18. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺ . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop

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perfekt in form und funktion